# SOPHIA'S FAVORITE COOKIE RECIPE 

PARENTS: Print this page at actual size ( $100 \%$ ) on cardstock for a sturdy print, and cut along the lines below for a finished $3 \times 5$ recipe card.

BAKING NOTE: This recipe will give you a cookie with an outer crunch and a soft and chewy middle. If you prefer a softer cookie, place a slice of bread with them in your airtight storage container.


INGREDIENTS
3/4 c. sugar
3/4 c. packed brown sugar
1 c. butter, softened
1 tsp. vanilla
1 egg
2 1/4 c. flour
1 tsp. baking soda
1/2 tsp. salt
2 c. milk chocolate chips

## SOPHIA'S FAVORITE CHOCOLATE CHIP COOKIES

Hey, kids! Can you help your parents make some really fun and delicious cookies?

These are Sophia's favorite kind!
DIRECTIONS
Preheat oven to $350^{\circ}$. Mix sugar, brown sugar, vanilla, and egg in a large bowl. Stir in flour, baking soda, and salt. Fold in chocolate chips.

Drop rounded tablespoons of dough about 2 inches apart on an ungreased cookie sheet or baking stone. Bake 10 minutes or until cookies start to brown. Remove from oven and allow to cool slightly. Transfer to a wire rack to cool completely.

